

## LOW SODIUM, INSTANT NATURAL CHEESE FLAVORED SAUCE MIX

**REORDER 308083** 

Bernard Low Sodium Cheese Sauce is so easy to prepare. Simply add the Cheese Sauce Mix to hot water, mix by hand with a wire whisk, allow sauce to stand for a few minutes, mix again briefly and it's ready to serve. This rich creamy cheese sauce is ideal for Au Gratin or Baked Potatoes, Cheesy Vegetables or Rice or for your Macaroni & Cheese dish.

This product is a Low Sodium version of our regular cheese sauces.

Any unused sauce can be refrigerated and then rewarmed for later use.

Note the cholesterol count of 0 milligrams per serving. And, best of all, it costs only pennies per serving.

YIELD PER CASE: 216 - 1/4 cup servings

PACK SIZE: 6 @ 16 oz. pouches

72 servings per container  Serv. size 1/4 cup prepared (13g mix  Amount per serving	
%	Daily Value
Total Fat 2g	39
Saturated Fat 1g	59
Trans Fat 0g	
Cholesterol <5mg	19
Sodium 140mg	69
Total Carbohydrate 9g	39
Dietary Fiber 0g	09
Total Sugars <1g	
Includes 0g Added Suga	ars 0%
Protein <1g	
Vitamin D 0mcg	0%
Calcium 30mg	29
Iron Omg	0%
Potassium 15mg	0%

Ingredients: Maltodextrin, Modified Corn Starch, Creamer Powder (Palm Oil, Corn Syrup Solids, Sodium Caseinate, Mono And Diglycerides, Sodium Silico Aluminate), Cheese Blend (Cheddar Cheese [Milk, Cheese Cultures, Salt, Enzymes], Whey, Butter [Cream, Salt], Buttermilk, Salt, Disodium Phosphate, Natural Flavor, Yellow #5 And Yellow #6), Natural Cheese Flavor, Romano Cheese ([Made From Cows Milk, Salt, Cheese Cultures, Enzymes], Whey, Disodium Phosphate, Lactic Acid), Xanthan Gum, Tetrasodium Pyrophosphate, Sunflower Oil, Disodium Inosinate And Disodium Guanylate, Natural Flavor, Soy Lecithin, Mustard Flour, Artificial Flavor, Yellow #5, Yellow #6. Contains Milk, Soy